

Prawie jak urquel

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **37**
- SRM **4.7**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **49.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

Steps

- Temp **50 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **28.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **30.3 liter(s)** of **76C** water or to achieve **49.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński | 7.3 kg (76.8%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 1.7 kg (17.9%) | 79 % | 10 |
| Grain | Strzegom Karmel 30 | 0.5 kg (5.3%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Premiant | 60 g | 60 min | 9 % |
| Boil | Saaz (Czech Republic) | 55 g | 15 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 45 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11.5 g | Fermentis |

Notes

- Oryginał bardziej goryczkowy, zalegający
Feb 12, 2018, 10:56 AM